

Cake Decoration Sugarcraft Magazine

December 2019

Eventually, you will enormously discover a additional experience and endowment by spending more cash. yet when? attain you agree to that you require to acquire those every needs behind having significantly cash? Why dont you attempt to acquire something basic in the beginning? Thats something that will lead you to comprehend even more just about the globe, experience, some places, next history, amusement, and a lot more?

It is your unquestionably own time to work reviewing habit. in the middle of guides you could enjoy now is **cake decoration sugarcraft magazine december 2019** below.

Animation in Sugar Carlos Lischetti 2015

Creative Colour for Cake Decorating Lindy Smith 2013 sugar modeling and adding finishing touches - perfect for both beginner and experienced cake decorators alike! Featuring a fully comprehensive index of all of the food paste colours available from the main suppliers in the UK, and full instructions on how to alter their tone, hue and intensity to suit your cake decorating needs.

Alan Dunn's Ultimate Collection of Cake Decorating Alan Dunn 2013-03-13 Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from “sweet violet” to “moon and sun bouquet” is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's Ultimate Collection of Cake Decorating covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

All-in-One Guide to Cake Decorating Janice Murfitt 2019-04-01 "This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that

can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. "'A 'must have' for anyone with the slightest interest in cake decorating'" – Publishers Weekly"

Wedding Cake Art and Design Toba M. Garrett 2010-04-05 A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

Instant Happy Journal Karen Salmansohn 2015 Jam-packed with 365 "happiness prompters," this colorful journal is sure to brighten your day. Each page features a specific intention, inspiring quote, surprising scientific fact, or thought-provoking question to ponder. When you approach your day with Salmansohn's "happiness prompters" in mind, you amp up your ability to notice (and create) many more joyous moments in your day. But that's just half of what it takes to live a supremely happy life. This journal teaches the top two habits of happy people: to naturally set their intention to enjoy a happy day, then end the day reflecting on what made them happy. When you end your day writing about what went right, you further strengthen your happiness mindset. With fill-in dates so that you can write and reflect at your own pace, this little journal features a graphic design and fresh attitude perfect for today's modern happiness-seeker.

The Ultimate Guide to Sugarcraft Janice Murfitt 2017-06-13 A compilation of the best-selling International School of Sugarcraft Book One and Book Two, now available in a more affordable single volume. Making a cake and decorating it beautifully for a special occasion deserves a round of applause, and with *The Ultimate Guide to Sugarcraft*, the praise will keep on coming! This book is divided into two parts, with each section comprised of a set of 20 lessons. Part One teaches how to make perfect cakes, icings and frostings, as well as master ribbon work, frills, collars, lettering, modeling and piped decorations. It is the ideal foundation for people who have

never decorated a cake before—and an excellent refresher for those who already have some basic skills. Part Two builds on that foundation, teaching the intricate skills of tube and brush embroidery, lace, fondant, figure modeling, sugar-flower sprays, bas relief, pastillage and filigree. Packed with ideas, each one illustrated with color photographs and accompanied by step-by-step instructions, this inspirational guide is written by six internationally acclaimed sugarcraft artists, each one chosen for their expertise in a particular field of sugarcraft. This is the most comprehensive sugarcraft and cake decorating book ever published. This cake decorating guide contains over 70 ideas for cake decorations and designs.

The Contemporary Cake Decorating Bible: Piping Lindy Smith 2012-07-15 Perfect the art of piping—and discover techniques for turning a simple design into a stunning cake. Many people shy away from even trying their hand at piping. This chapter, taken from *The Contemporary Cake Decorating Bible*, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master—having the correct equipment and icing consistency is key, whether it's buttercream or royal icing. Then, all you need is practice to become familiar with the amounts of pressure required as you pipe. Lindy Smith shows you how to pipe swirls, peaks, daisies, and roses with buttercream, as well as dots, hearts, drop line work, and brushwork embroidery with royal icing.

Simply Modern Wedding Cakes Lindy Smith 2015-12-20 Bestselling cake decorating author and world-renown sugarcraft teacher, Lindy Smith shows you how to create remarkable wedding cakes with the minimum of fuss. The wedding cake is the centre of any bride's big day, and having a design that is contemporary yet doesn't cost the earth is high on the agenda. This book will show you how to create a wide range of styles for modern wedding cakes, using the latest trends in cake decorating and wedding design, for a DIY wedding cake book like no other! Designs include a popular Zentangle-inspired cake, mosaics, metallics, beads, fringes, frills, and more. A section on making edible paper flowers means you can mix and match the blooms on your cakes and create beautiful cake flowers that will not wilt on the big day. Broken down into manageable stages by Lindy's trademark high number of step photographs, readers will be bursting to try these exciting and contemporary cake decorating techniques. With achievable wedding cake designs and accessible cake decorating techniques, this book covers the whole process of making a wedding cake--from conception to construction to decoration and even demolition!

How to Cake It Yolanda Gampp 2017-10-24 From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation “How to Cake It,” comes an inspiring “cakebook” with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, “How to Cake It,” Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda’s creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal

carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

Quick Cakes for Busy Mums Karen Taylor 2014-07-07 **CAKES, BAKING, ICING & SUGARCRAFT**. *Quick Cakes for Busy Mums* is the perfect kitchen companion for all those busy bakers who want to whip up amazing celebration cakes in no time. Mum-of-two and experienced cake decorator, Karen Taylor shares her tips and tricks for baking and decorating professional-looking cakes at home. You'll find 13 stunning decorated cakes for a variety of family occasions, each with co-ordinating cupcakes, iced cookies or bit-size treats that everyone will love. In each of the 13 step-by-step cake projects, Karen shows you how to use one basic decorating technique to great effect. Find out how to use sugarcraft moulds, stencils and quilling to create instant decorations.

Lindy Smith's Mini Cakes Academy Lindy Smith 2014-09-09 From, Lindy Smith, the author of the international bestsellers *The Contemporary Cake Decorating Bible* and *Creative Colour for Cake Decorating*, this is the definitive guide to mini cakes. It is perfect for beginners and more experienced cake crafters alike with 30 projects providing detailed step-by-step instructions supported by beautiful and helpful photography, making mini cakes achievable for all.

Drawing Hands & Feet Eddie Armer 2019-07-01 An essential guide to what is regarded as a challenging subject, this book will simplify and inspire artists to approach drawing hands and feet with precision and confidence. Eddie Armer presents a comprehensive course that will guide the artist through everything from which drawing materials to use, through to mastering proportion, perspective, light and shade. The result will be the accurate portrayal of hands and feet at rest, in motion and performing intricate tasks in a variety of different poses. With his experience, knowledge and love of the subject, Eddie will teach you how to understand the underlying anatomy of the subjects and the whole drawing process with helpful tips and advice, exercises and projects. This is an exhaustive, must-have book, a true masterclass from a true master of the medium, that will inspire any artist who wants to create realistic and characterful drawings of hands and feet.

The Contemporary Cake Decorating Bible Lindy Smith 2011-10-07 Discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary. This is the ultimate, must-have cake decorating and sugarcrafting techniques book, from best-selling author and superstar sugarcrafter Lindy Smith. Acclaimed sugarcraft expert Lindy Smith demonstrates over 150 techniques step-by-step, from baking to decorating More than 80 projects allow you to get creative right away, with detailed instructions for decadent desserts from tiered cakes, wonky cakes, mini cakes, cupcakes and cookies Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators

Magnolia Kitchen Bernadette Gee 2019-04-01 Well known for her artistic cake designs, Bets of Magnolia Kitchen is a force to be reckoned with. From humble beginnings, she now runs a sweet cafe, wholesale distribution business and online shop delivering her retail products worldwide, while maintaining a strong following on Instagram. As well as her amazingly creative custom cakes, Bets is celebrated for her macarons, doughnuts, brioche, gourmet s'mores and many more mouth-watering treats. In her first cookbook she shares her journey and her widely sought-after recipes so that you can enjoy the deliciousness at home. With step-by-step instructions for cake decorating and making macarons, and a full range of allergy-friendly recipes, this is a must-have book for anyone interested in baking and eating.

Chic & Unique Vintage Cakes Zoe Clark 2013-07-22 Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

Martha Stewart's Wedding Cakes Martha Stewart 2007-12-26 Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake- or even if you don't know where to begin- Martha Stewart's Wedding Cakes will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding. Not just visually inspiring, these pages are filled with information you won't find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for Martha Stewart Weddings for more than a decade, guide you through everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders' techniques to create truly memorable wedding cakes. You will learn: Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials bakers use, so you can choose the ones that suit your taste and style Creative ways to display your cake so it takes center stage at the reception How to find and hire a baker, including questions to ask and contract considerations Ideas for cutting costs without sacrificing quality or beauty How to incorporate traditions from around the world Everything you need to know about baking a cake yourself, with complete recipes as well as how-to decorating techniques with color photographs and reference charts A treasury of inspiration, Martha Stewart's Wedding Cakes will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

Sugar Flower Skills Alan Dunn 2013 This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Colo

Complete Step-by-Step Guide to Cake Decorating Carol Deacon 2018-04-10 Complete Step-by-Step Guide to Cake Decorating provides all the know-how needed to make and decorate 40 cakes that are incredibly simple, yet absolutely stunning. This book offers tantalizing cake ideas for all occasions including birthdays, anniversaries, children's parties, christenings, weddings and more. All the most popular methods of icing and decorations are covered, from buttercream, fondant and chocolate to royal icing and marzipan. Detailed, easy-to-follow instructions explain the basics of preparing and using the different types of icing, followed by recipes for imaginative designs. Beginners will pick up the basics fast and experienced cake decorators will find inspirational new ideas.

Icing on the Cake Tessa Huff 2019-04-02 “From her rainbow no-bake cheesecake to a blueberry galaxy cake, these eye-catching desserts promise to brighten spirits (and plates) everywhere.” —Food Network As a follow-up to *Layered*, Tessa Huff returns with *Icing on the Cake* to dive deeper into dessert decoration and the presentation of layer cakes and other showstopping treats. Providing the confidence home bakers need to get creative, *Icing on the Cake* guides readers from cake pan to presentation to dessert plate. Organized by style, each dessert showcases a different decorative element, artistic pastry technique, or presentation idea. With hundreds of beautiful photos, including lots of step-by-steps, *Icing on the Cake* is a richly illustrated guide for creating delicious, beautiful desserts that will be the grand finale of any gathering. “*Icing on the Cake* delivers on every level—delicious recipes, gorgeously styled treats, and easy-to-follow instructions. Tessa is a true teacher, carefully walking readers through her process while inviting them to explore their own creativity. One flip through this book and you’ll be firing up the oven and breaking out the piping tips!”—Erin Gardner, author of *Procrastibaking* “Tessa’s cakes strike a beautiful balance between timeless and fresh, creating new, stunning classics for cake decorators of all levels. This book bursts with gorgeous color, delicious recipes, and tons of inspiration.” —Molly Yeh, author of *Molly on the Range* “There’s no arguing that Tessa is the cake decorating queen! Through beautiful styling, easy-to-understand direction, helpful kitchen tips, and deliciously creative recipes, Tessa takes the intimidation out of fancy decorative desserts.” —Sally McKenney, author of *Sally’s Baking Addiction*

Compendium of Cake Decorating Techniques Carol Deacon 2013 This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

100 Fondant Animal Cake Toppers Helen Penman From cute creatures to elegant, exotic animals, this comprehensive collection of 100 fondant animal cake toppers cannot fail to impress. Each animal is uniquely presented in an 'exploded' view, showing each individual component - and how they fit together

MAKING SUGAR MODELS VICKY. TEATHER 2019

Kew Book of Sugar Flowers Cassie Brown 2018-05-25 In the *Kew Book of Sugar Flowers*, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The *Kew Book of Sugar Flowers* is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

The International School of Sugarcraft Book One Nicholas Lodge 1999-01-15 Arranged as a twenty-lesson coursebook, *The International School of Sugarcraft, Book One* teaches how to make perfect cakes, icings, frostings, runouts, ribbon work, frills, collars, lettering, modelling, and piped decorations.

Cool Layer Cakes Ceri Olofson 2014-09-11 *Cool Layer Cakes* is the perfect book to inspire and encourage keen amateur and professional bakers alike to take layer cakes to new heights and to inject a little bit of personality into their creations. In this book you will be guided by fully illustrated step-by-steps, through the basics required for a successful layer cake, including essential equipment, core recipes, decoration techniques, and insider tricks of the trade to create a professional finish. With 50 amazing, gorgeous, and fun layer cake projects, whether it is dressing up a tea time cake for guests or transforming multi layers into a show stopper celebration cake, *Cool Layer Cakes* provides a fresh spin on our favorite of cake treats. Taking ideas from diverse areas such as fashion and art, you will be encouraged to think about color palettes, textures, and patterns in order to create designs which are stylish and contemporary. You will develop your own style and, armed with essential tips, be enabled to design layer cakes that taste and look absolutely stunning.

Knits from Northern Lands Jenny Fennell 2021-11-02 A fully illustrated guide to knitting scarves, hats, and more, inspired by rich Scandinavian folklore, tradition, and history Pulling inspiration from the Scandinavian, Nordic, and Celtic regions, this book contains 20 charming and modern projects, based on traditional knitting styles and techniques. Whether you're drawn to the iconic colorwork of Fair Isle or Scandinavia, or the chunky cables of Aran knitting, the intricacies of Shetland lace knitting or the coziness of a Guernsey style pillowcase, you'll soon be reaching for your needles. Jenny shares the inspiration and history behind each

thoughtful project, as well as easy-to-follow patterns, colorwork charts, and atmospheric photography. Whether you're a relative beginner or already an experienced knitter, with her guidance, you'll soon be creating truly special and one-of-a-kind pieces that can be cherished for generations.

Designer Cake Decorating 2019-04-04

Decorating Christmas Cakes Paul Bradford 2013 Provides step-by-step instructions for decorating fourteen winter and Christmas-themed cakes, with recipes for cake, icing, chocolate ganache, and frosting.

Clean & Green Nancy Birtwhistle 2021-01-21 Simple swaps and innovative ideas for cleaning and maintaining your home that won't cost the Earth. Learn how easy it is to make simple swaps in your cleaning and tidying methods for a more eco-friendly home. This beautifully illustrated black and white guide with 101 hints and sustainable, natural cleaning tips and hacks will help you take small steps that have a massive positive environmental impact. In *Clean & Green*, Nancy Birtwhistle shares the simple recipes and methods she has developed since making a conscious effort to live more sustainably, many of which are faster and easier than the go-to products and methods most of us use now. From everyday cleaning and laundry tips to zero-effort oven cleaner and guidance on removing tricky stains from clothing and furniture, these economical, practical methods are perfect for anyone looking to reduce their use of plastic and throwaway products. Nancy shares her tried-and-tested recipes for all-purpose cleaners, replacements for harmful chemicals that will keep both your home and the planet clean and green for future generations.

Bake Me I'm Yours... Cookie Lindy Smith 2008-10-03 This indulgent array of exquisite colorful cookies brought to you from best-selling author and sugarcrafter Lindy Smith shows readers must how easy it is to bake a range of cookie recipes, then get creative with endless ideas for icing, decorating and presentation to gain irresistible results. Cookie lover will be amazed at the variety, from simple single cookies to enjoy with coffee, to those transformed into wedding favours, decorations or even towering celebration displays, . With mouthwatering photography, tempting tips and a wide range of easy-to-follow indulgent projects, no one will be able to resist this celebration of the world of cookies.

Alan Dunn's Tropical & Exotic Flowers for Cakes Alan Dunn 2013-11-13 Features flowers that can be used on a cake or as a decorative arrangement. In this title, the designs include many species of orchid, rhizomes, gingers, heliconias, bird of paradise, bougainvillea and more. It also includes a comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

One-Tier Party Cakes Lindy Smith 2020

The Clandestine Cake Club Cookbook Lynn Hill 2013-02-14 Secret venues. Inspired themes. Fabulous cakes. Across the UK and beyond, thousands of home bakers have been meeting covertly in hidden locations with the same simple mission: bake, eat and gossip about cake. These are the members of the phenomenally popular Clandestine Cake Club - and now, for the first time, they share their baking secrets with you. The rules are

quite clear: no cupcakes, no muffins, no brownies, pies or tarts. It's all about cake! With each event organised around a creative theme, the results are some of the most loved and inventive baked delights you'll ever eat. From classic teatime treats and chocolatey indulgences to global bakes and spectacular cake extravaganzas, you'll find inspiring recipes such as: Scrumptious Sticky Toffee Cake; Smoked Chilli Chocolate Cake; Blood Orange and Rosemary Loaf; Raspberry Cakewell; Rose, Rhubarb & Cardamom Cake; Chai-soaked Vanilla Sponge; a giant Lemon Fondant Fancy; and the unmissable five-tier Rainbow Cake; plus stunning photography and sneak-peek snaps from club events. At last, the secret is out and everyone is invited to join the Club.

Character Cake Toppers Maisie Parrish 2013-03-08 Learn how to make amazing fondant cake topper designs, with over 65 ideas for sugar characters, bases and accessories! Whether it's a pirate with his treasure chest and parrot, or a kitten with a comfy cushion and a ball of yarn to play with, each cake topper design has three unique features for you to make--use these individually or mix and match from different designs to create your own unique cake toppers! Basic cake decorating techniques are explained with clear illustrated step-by-step instructions, so everyone can make fun cake toppers for birthdays, weddings and any occasion!

Have Your Cake and Eat It Mich Turner 2017-03-09 Celebrity baker Mich Turner rises to the challenge with a smarter take on sweet bakes - so you can have your cake and eat it! Her yummy recipes, which include cakes, cookies, meringues, bars, muffins and cupcakes, are made healthier and more nutritious by including fresh and dried fruits, nuts and seeds, and also alternatives for gluten, fats, sugars and dairy to accommodate your personal diet and lifestyle. The secret to Mich's recipes is a fine balance between delicious and nutritious. Baking and eating healthier cakes doesn't have to mean bland and boring, and Mich shows you how in this wonderful book of sweet treats. Mich offers suggestions for substituting fats, flours and sugars so you can choose what to bake. In addition, there are smaller bakes so you can portion-control your servings, which helps steer you through the jungle of information. Each recipe is filled with tips and know-how from Mich's incredible baking expertise. Whether you are new to baking or a cake expert, Mich's inspirational recipes will give you a reason to bake for family, bake for friends, to celebrate or make amends! Indulge in Peach Melba Muffins, Pumpkin and Poppy Seed Loaf, Pierce Brosnan's Carrot Cake, All-natural Red Velvet Cake, Hazelnut Meringue with Mango and Passion Fruit among many other delicious bakes.

Alan Dunn's Sugarcraft Flower Arranging Alan Dunn 2018-04-10 Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers, lush foliage, brightly colored fruits, and fantasy butterflies. Alan's easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress.

Peggy Porschen: A Year in Cake Peggy Porschen 2021-06-10 Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen

Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours – often dressed in 'Peggy pink' – for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets – covering spring, summer, autumn and winter – so that fans can recreate this stunning lifestyle at home.

Vintage Cake Decorations Made Easy Ludlam 2017

Cakes in Bloom Peggy Porschen 2018-06 Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes.